

Classic Grilled Salmon

Ingredients

1 1/2 lb Salmon Fillet
Heavy Duty Tin Foil
Two Large Onions, sliced
Brown Sugar
Butter or Margarine
Salt & Pepper

Directions

Place two large pieces of tin foil down. Spread sliced onion pieces from one end to the other on tin foil the length of the salmon.

Lay salmon whole or fillets on top of the onion slices. Salt & Pepper to taste. Lightly spread butter or margarine on salmon. Sprinkle brown sugar over the salmon, medium coverage. Cover salmon with the remaining onion slices.

Cover salmon with two pieces of tin foil and crimp sides together. Place on a pre-heated grill and check after 10 minutes. Do not over cook salmon. When salmon changes color and can be flaked with fork, your fish is done.

Get Fresh

Reading, PA

610-670-2500

adelphiaseafood.com

